



UNIVERSITI PUTRA MALAYSIA

**EFFECT OF FERMENTER CONFIGURATION, ANTIFOAM AND
AGITATION SPEED ON THE PERFORMANCE OF KOJIC ACID
FERMENTATION BY ASPERGILLUS FLAVUS LINK STRAIN 44-1**

SURYANI KAMARUDIN

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By

SURYANI KAMARUDIN

**Thesis Submitted to the School of Graduate Studies, Universiti Putra
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Degree of Master of Science**

March 2002



SPECIALLY DEDICATED TO:

'ALHAMDULILLAH'

***My Beloved Husband** FAIZALAMIRI ABU BAKAR,
'THANKS FOR YOUR CARING AND LOVING SUPPORT'*

*Emak & Ayah KHALIJAH YAHAYA & KAMARUDIN ABDUL SAMAT
'THANKS FOR YOUR DOA AND ENCOURAGEMENT'*

*To all my family at PARIT, PERAK & KUALA LIPIS, PAHANG
'THANKS FOR YOUR MORAL SUPPORT'*

Abstract of thesis presented to the Senate of Universiti Putra Malaysia in
fulfilment of the requirements for the degree of Master of Science.

**EFFECT OF FERMENTER CONFIGURATION, ANTIFOAM AND
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March 2002

Chairman: Associate Professor Arbakariya Ariff, Ph.D.

Faculty : Food Science and Biotechnology

The effect of agitation speed on growth morphology and cell breakage of *Aspergillus flavus* Link strain 44-1 and its relationship to kojic acid production was carried out using 2 L stirred tank fermenter. From the shake flask experiments, it was found that the addition of silicone based antifoam, even at very low concentration (0.001% v/v), reduced growth and kojic acid production significantly. In order to find the suitable approach for minimizing foam formation during kojic acid fermentation in stirred tank fermenter, the effect of several fermenter configuration based on number of impeller and baffles used on foam formation have been tested. The degree of foaming was greatly influenced by the fermenter configuration. The fermenter with 4-baffles and a single Rushton turbine was found suitable to avoid excessive foaming during the fermentation.

Two mechanisms of cell damage, (i) breaking up, and (ii) shaving off were noticed at agitation speed of 600 and 800 rpm. The breaking up results in the formation of new pellet and fragments while the shaving off results in the formation of shaved pellet and free filamentous mycelia.

Agitation speed also greatly influenced the growth morphology of *Aspergillus flavus*, in which, at low speed the pellets were weak and fluffy while at high speed the more stable pellets were formed. The agitation speed 600 rpm was found optimal for growth (13.11 g/L) of *Aspergillus flavus* and kojic acid production (32.95 g/L), which was associated to growth in the form of pellet with an average size of 1.32 mm. This gave the yield and overall productivity of 0.331 g/g and 2.059 g/L.day, respectively.

The models based on logistic and Luedeking-Piret equations were found suitable to describe kojic acid fermentation by *Aspergillus flavus* Link strain 44-1 at certain fermentation conditions. Kojic acid production was found non-growth associated process and the kinetic parameters values obtained from modelling can be used to verify the fermentation data.

The *Aspergillus flavus* culture during kojic acid fermentation was found to be a non-Newtonian Pseudoplastic type with flow behavior index less than one. The flow was in transitional region with Reynolds number between 0 and

10^4 . The power consumption in this experiment was proportional to the agitation speed applied by the impeller and ranged between 0.3 to 7.0 J/s.

Abstrak tesis yang dikemukakan kepada Senat Universiti Putra Malaysia sebagai memenuhi keperluan untuk ijazah Master Sains.

**KESAN KONFIGURASI FERMENTER, ANTIBUIH DAN HALAJU
PENGADUK TERHADAP FERMENTASI ASID KOJIK OLEH
ASPERGILLUS FLAVUS LINK STRAIN 44-1**

Oleh

SURYANI KAMARUDIN

Mac 2002

Pengerusi: Profesor Madya Arbakariya Ariff, Ph.D.

Fakulti: Sains Makanan dan Bioteknologi

Satu eksperimen telah dijalankan dengan menggunakan bioreaktor berisipadu 2L untuk mengkaji kesan halaju pengaduk ke atas morfologi pertumbuhan dan pemecahan sel *Aspergillus flavus* Link 44-1 serta hubungannya terhadap penghasilan asid kojik. Penambahan silikon anti-buih walaupun pada kepekatan rendah (0.001%) telah mengurangkan pertumbuhan sel dan penghasilan asid kojik dengan berkesan. Kesan beberapa konfigurasi fermenter yang melibatkan penggunaan pengaduk dan 'baffle' telah dikaji untuk mendapatkan kaedah terbaik meminimalkan penghasilan buih semasa proses penapaian asid kojik di dalam fermenter tangki berpengaduk.. Konfigurasi fermenter memberi kesan yang besar terhadap darjah pembuihan. Fermenter dengan 4 'baffle' dan pengaduk jenis Rushton turbin tunggal berupaya mencegah pembuihan yang serius semasa proses penapaian asid kojik.

Dua mekanisme kerosakan sel telah dikenalpasti semasa penapaian asid kojik dengan halaju pengaduk antara 600 dan 800 rpm. Mekanisma kerosakan sel tersebut ialah (i) pemecahan sel dan (ii) pencukuran sel. Pemecahan sel akan menghasilkan 'pellet' baru beserta sel yang pecah. Pencukuran sel pula akan menghasilkan 'pellet' yang licin (tanpa rambut) dan miselia berfilamen bebas.

Halaju pengaduk memberi kesan yang besar terhadap morfologi pertumbuhan *Aspergillus flavus*. Pada halaju yang rendah, 'pellet' menjadi lemah dan bercabang sementara pada halaju yang tinggi, 'pellet' akan menjadi lebih stabil. Halaju pengaduk optima untuk pertumbuhan *Aspergillus flavus* ialah 600 rpm dengan penghasilan sel sebanyak 13.11 g/L dan asid kojik sebanyak 32.95 g/L. Halaju pengaduk 600 rpm juga telah menyumbang pembentukan sel berbentuk 'pellet' dengan saiz purata 1.32 mm. Penghasilan keseluruhan ialah 0.331 g/g dan produktiviti keseluruhan ialah 2.059 g/L. hari.

Persamaan model Logistik, Luedeking-Piret dan Luedeking-Piret terubah, dapat menerangkan perlakuan penapaian asid kojik oleh *Aspergillus flavus* Link 44-1 pada keadaan tertentu. Penghasilan asid kojik merupakan proses pertumbuhan bukan-berkait dan data eksperimen dapat dibuktikan melalui parameter kinetik yang diperolehi daripada proses permodelan yang dilakukan.

Kultur *Aspergillus flavus* semasa penapaian asid kojik didapati bersifat Pseudoplastik bukan-Newtonian, dengan indeks perlakuan aliran kurang daripada satu. Aliran bendalir pula dikategorikan dalam bahagian peralihan dengan nombor Reynolds di antara 0 dan 10^4 . Julat kuasa yang digunakan di dalam eksperimen ini adalah di antara 0.3 – 7.0 J/s dan nilainya berkadaran dengan halaju pengaduk yang digunakan.

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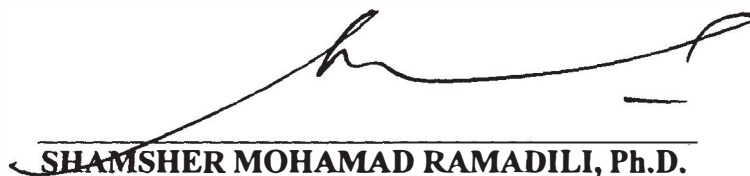
I certify that an Examination Committee met on 29th March 2002 to conduct the final examination of Suryani Kamarudin on her Master of Science thesis entitled "Effect of Fermenter Configuration, Antifoam and Agitation Speed on the Performance of Kojic Acid Fermentation by *Aspergillus flavus* Link Strain 44-1" in accordance with Universiti Pertanian Malaysia (Higher Degree) Act 1980 and Universiti Pertanian Malaysia (Higher Degree) Regulations 1981. The Committee recommends that the candidate be awarded the relevant degree. Members of the Examination Committee are as follows:

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DECLARATION

I hereby declare that thesis is based on my original work except for equations and citations which have been duly acknowledged. I also declare that it has not been previously or concurrently submitted for any other degree at UPM or other institutions.



(SURYANI KAMARUDIN)

Date: 28 MAY 2002

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LIST OF SYMBOL

Symbol	Description
S	strain
P	stress
F/A	force per unit area
C_5	carbon five
μ	viscosity
μ_a	average apparent viscosity
τ	shear stress
K	consistency index
n	flow behavior index
N	rotational speed
P	power
D_p	particle diameter
D_a	agitator diameter
D_t	tank diameter
N_{Re}	Reynolds number
N_p	Power number
dV/dy	shear rate
$(dV/dy)_a$	average shear rate
W	disk width
J	baffles width

LIST OF ABBREVIATION

PPO	polyphenol oxidase
DOT	dissolved oxygen tension
NaNO ₃	sodium nitrate
(NH ₄) ₂ SO ₄	ammonium sulfate
NH ₄ NO ₃	ammonium nitrate
(NH ₄) ₂ HPO ₄	ammonium hydrogen phosphate
KH ₂ PO ₄	potassium hydrogen phosphate
MgSO ₄	magnesium sulfate
MgSO ₄ .7H ₂ O	magnesium sulfate anhydrous
CPA	cyclopiazonic acid
SEM	scanning electron microscope
CZ	Czapek agar
NaOH	sodium hydroxide
HCl	hydrogen chloride
FeCl ₃	ferric chloride

CHAPTER 1

INTRODUCTION

Kojic acid has many potential applications. It is widely use in medical, food industry, cosmetic and industrial chemistry. In food industry kojic acid is used as an antipeck and antimelanosis (blackening) agents for agriculture products. It is also used in the post harvest process to improve the quality and the productivity of the products. Kojic acid is also used as a chelating agents and activator in insecticide production. In medical field, kojic acid is used as an antifungal and antibacterial reagents, painkiller, antibiotic and anti-inflammatory drugs. In cosmetic industry, kojic acid is widely used as a whitening agent and ultra violet filter in skin care product in replace of hydroquinone, which is carcinogenic. The application of kojic acid is increased with the development of the industries related to its application.

Filamentous fungi and streptomycetes are the most common microorganisms used for organic acid and antibiotic production. Due to their complex morphologies in submerged cultures during industrial process, control of fungal fermentation requires great attention. Industrially, kojic acid is produced by aerobic fermentation of *Aspergillus* species such as *A. albus*, *A. affusus*, *A. nidulans*, *A. parasiticus*, *A. tamarii* and *Penicillium daleae* using various types of carbon source. Although kojic acid has been produced and applied industrially for some time, details of industrial techniques of